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BRINKMANN®

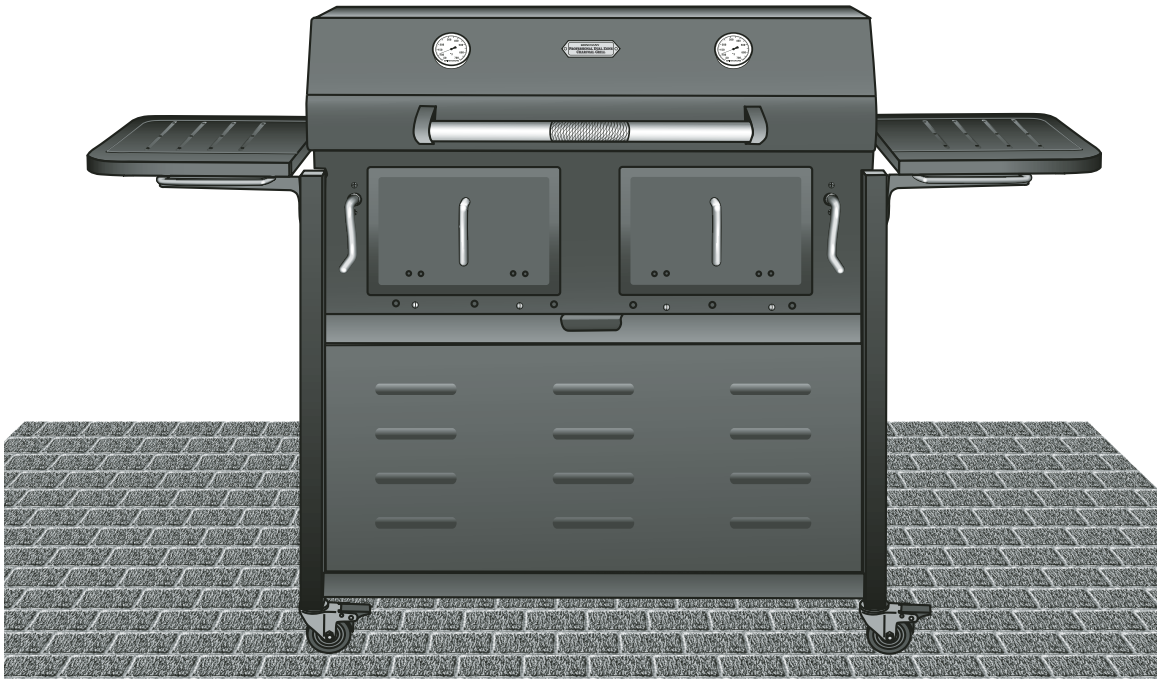
PROFESSIONAL DUAL ZONE CHARCOAL GRILL

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

⚠ WARNING

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



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IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.
THE PURPOSE OF THIS SAFETY ALERT SYMBOL ⚠
IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.
WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

⚠ WARNING

- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
- DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
- Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate grill indoors or in an enclosed area.
- For household use only. Do not use this grill for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
- When using charcoal lighting fluid, allow charcoal to burn with grill lid and doors open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.
- Only use charcoal chimney starter if starting fire in second section after 1st fire is already burning. Lighter fluid may ignite from heat causing flash fire. Otherwise, fires must be started in both cooking chambers at the same time.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
- CAUTION! Do no use spirit, petrol or comparable fluids for lighting or re-lighting. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Warning! Keep children and pets away. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
- Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Do not store lighter fluid or other flammable liquids or material under the grill.
- Use caution when adjusting charcoal grate height. Handle may be hot when in use.
- Never raise or lower charcoal grate when water smoking as hot water may splash onto coals creating a burst of hot steam and coals.
- ATTENTION! This barbecue will become very hot, do not move it during operation.

  Grill is hot when in use. To avoid burns:
  - DO NOT attempt to move the grill.
  - Lock the casters so the unit does not accidentally move.
  - Wear protective gloves or oven mitts.
  - DO NOT touch any hot grill surfaces.
  - DO NOT wear loose clothing or allow hair to come in contact with grill.

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⚠ WARNING

- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Never place more than 15 pounds on side tables. Do not lean on the side tables. Always ensure side tables are properly seated.
- Do not exceed a temperature of 400°F. Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
- When opening lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Close lid and doors to suffocate flame.
- Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Store the grill out of reach of children and in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.

FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

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ASSEMBLY INSTRUCTIONS

READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR GRILL.

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

Inspect contents of the box to ensure all parts are included and undamaged.

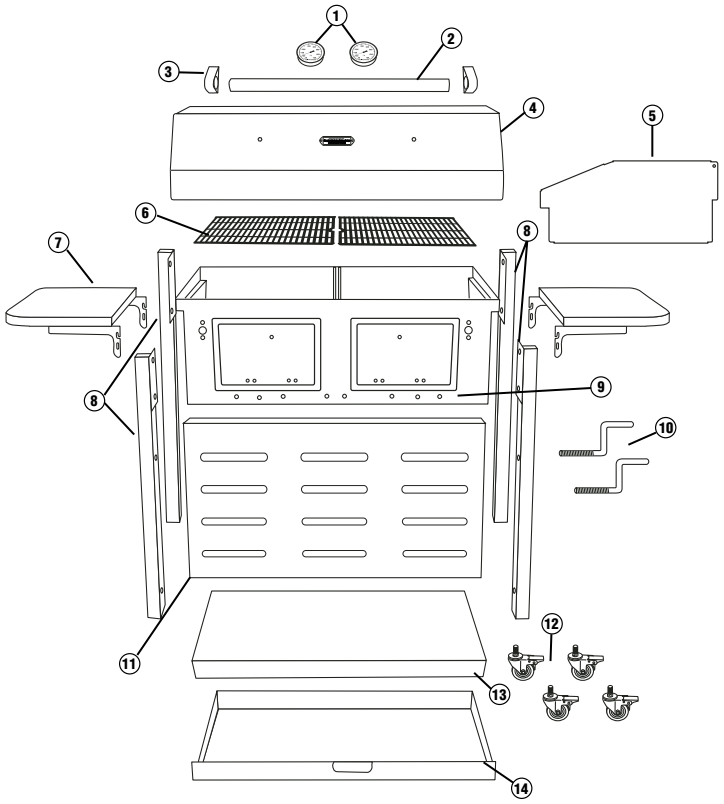
We recommend two people work together when assembling this unit.

The following tools are required to assemble this Professional Dual Zone Grill:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

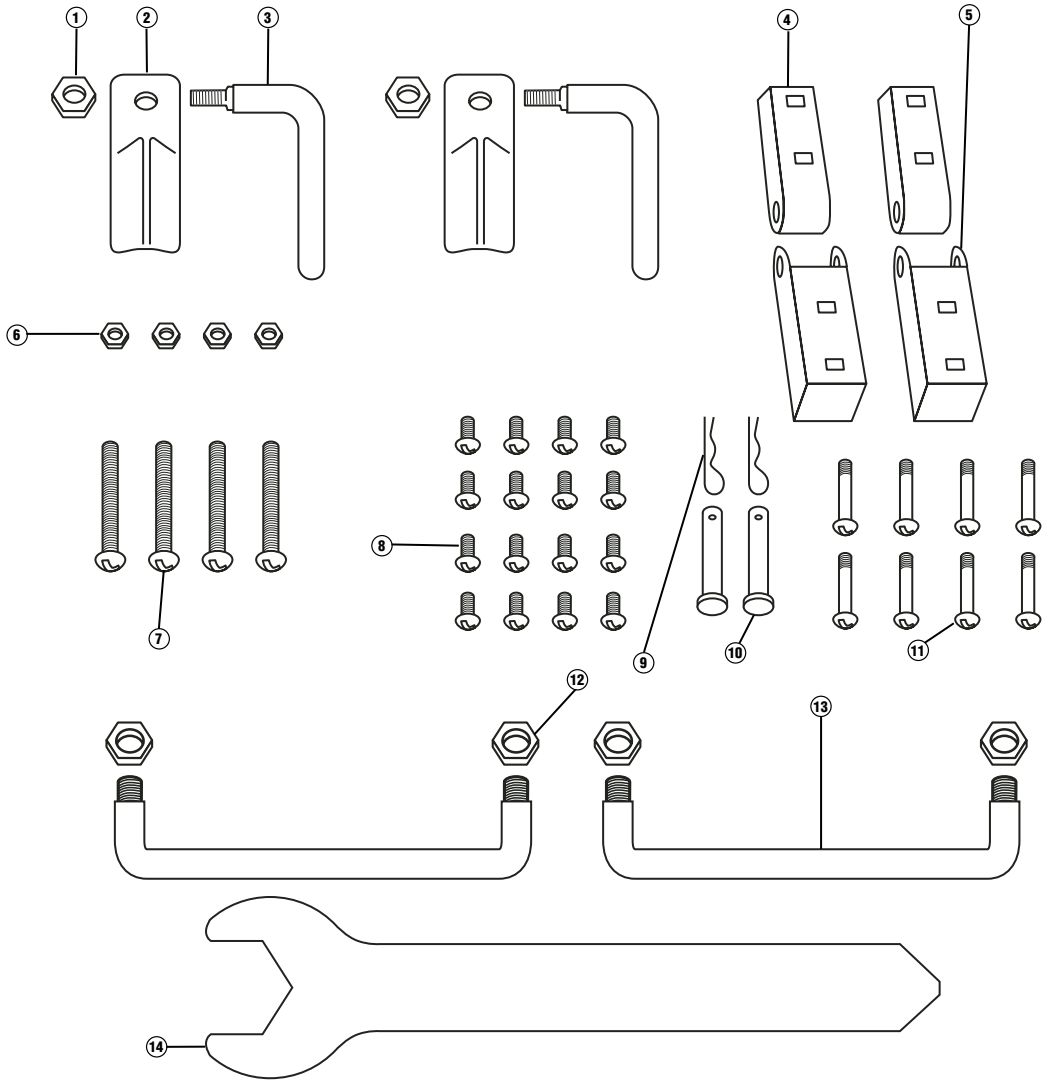
PARTS LIST - PROFESSIONAL GRILL:

① 2 Temperature gauges
② 1 Handle
③ 2 Handle stands
④ 1 Lid
⑤ 1 Cooking chamber divider
⑥ 2 Cooking grills
⑦ 2 Side shelves
⑧ 4 Legs- left front leg, right front leg, left back leg, right back leg
⑨ 1 Lower grill housing
⑩ 2 Cranks
⑪ 1 Front panel
⑫ 4 Steel casters
⑬ 1 Bottom shelf
⑭ 1 Charcoal ash tray



Parts List Continued

①	2	10 x 8 mm hexagonal nuts
②	2	Door locking plates
③	2	Door handles
④	2	Upper hinges
⑤	2	Lower hinges
⑥	4	6 x 5 mm hexagonal nuts
⑦	4	6 x 45 mm Phillips head bolts
⑧	16	6 x 12 mm Phillips head bolts
⑨	2	Hitch pins
⑩	2	Hood pivot pins
⑪	8	6 x 28 mm Phillips head bolts
⑫	4	8 x 7 mm hexagonal nuts
⑬	2	Towel racks
⑭	1	Hex nut wrench



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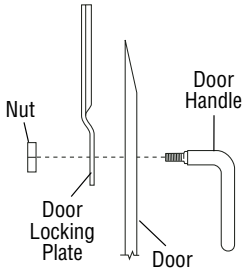
Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area. Turn the grill on its side to begin assembly.

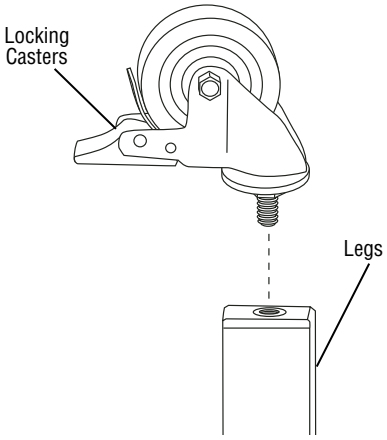
Step 1

Insert door handle through hole in door with handle pointing down. Place door locking plate over door handle pointing up and secure with a 10 x 8 mm hexagonal nut.



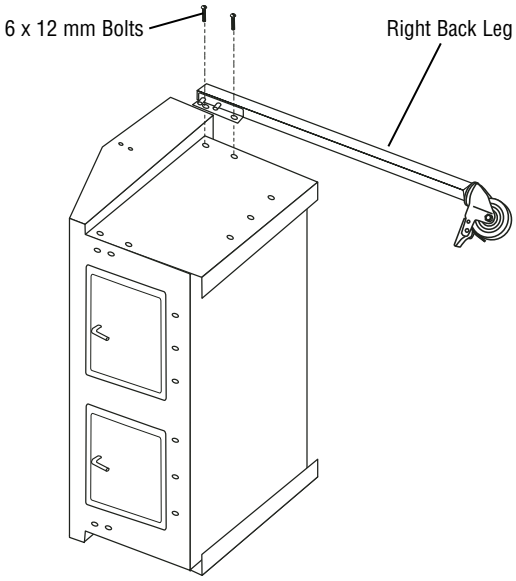
Step 2

Attach steel casters to bottom of each leg. Tighten caster bolts securely.



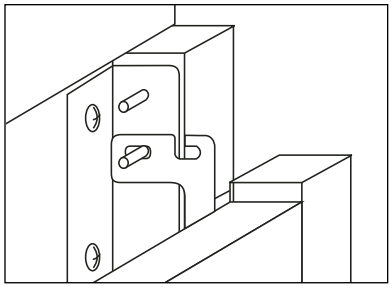
Step 3

Align the holes in the right back leg bracket with the holes in the body of the grill. Insert two 6 x 12 mm Phillips head bolts through the leg bracket and secure to the grill body.



Step 4

Hang a shelf onto the lower stud of the leg that you have attached to the grill body.



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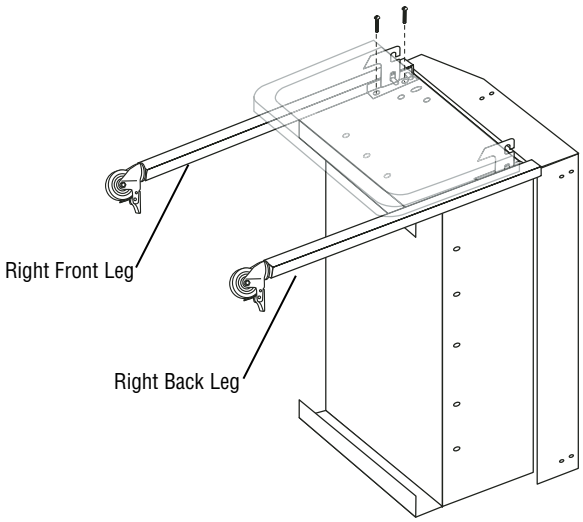
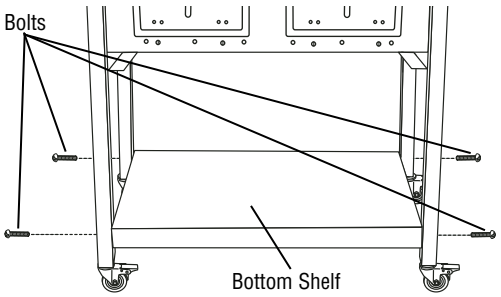


Step 5

Insert the lower stud of the right front leg bracket into the opposite side of the shelf. Align the holes in the leg bracket with the holes in the grill body. Insert two 6 x 12 mm Phillips head bolts through the leg bracket and secure to the grill body.

Step 6

With the help of a friend, turn grill onto opposite side. Try to minimize stress on the legs and shelf. Repeat steps 2 through 5 with the left side of the grill.

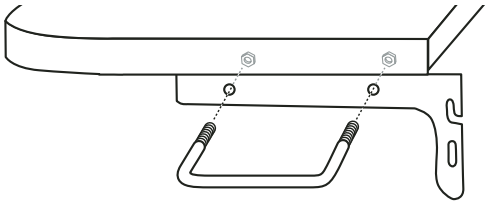


Step 7

With the help of a friend, set the unit upright. Try to minimize stress on the legs of the grill.

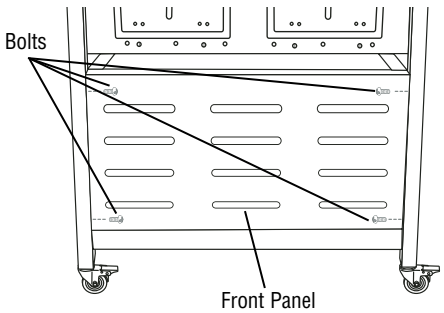
Step 8

Have a friend help you align holes in bottom shelf with screw holes in legs. Insert four 6 x 45 mm Phillips head bolts through the legs and secure to the bottom shelf.



Step 9

Attach the towel racks to the front of the side shelves by inserting the towel rack through the two holes in the shelf support. Secure with two 8 x 7 mm hexagonal nuts.



Step 10

Attach the front panel by aligning the four holes in the front panel with the holes in the front legs. Secure with four 6 x 12 mm Phillips head bolts from the back side of the front panel.

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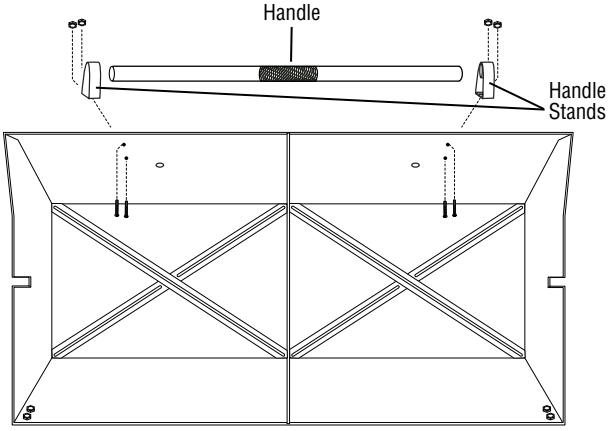
Step 11

Attach one handle stand using two 6 x 15 mm Phillips head bolts and two 6 x 5 mm hexagonal nuts. Next insert hood handle into handle stand. Place the other handle stand over handle and attach by using two 6 x 12 mm Phillips head bolts and two 6 x 5 mm hexagonal nuts.

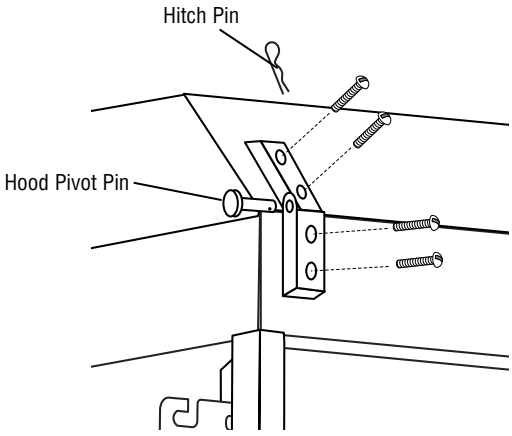


Step 12

Attach one half of each hinge to the outside back of the body using 6 x 28 mm Phillips head bolts. Thread bolts into nuts welded to the inside of the grill body but do not tighten. Attach the other half of each hinge to the outside back of the lid using 6 x 28 mm Phillips head bolts. Thread bolts into nuts welded to the inside of the lid but do not tighten.

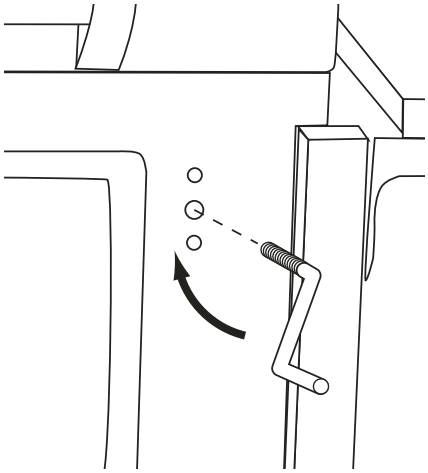
Step 13

Rest lid on the grill body and align hinges to insert hood pivot pins. Insert hitch pins into hood pivot pins. Tighten all hinge screws on lid and grill body until secure.



Step 14

Insert adjuster cranks through front of grill body and into crank brackets. Rotate clockwise until cranks engage charcoal grates.



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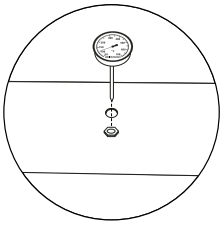
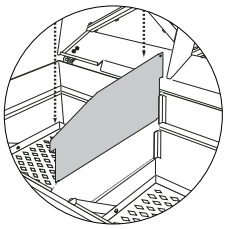
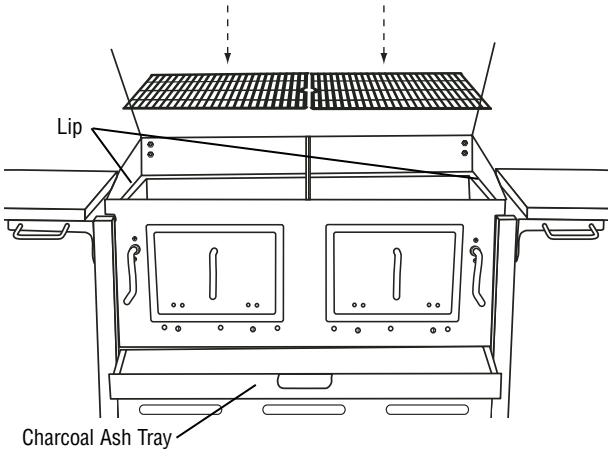






Step 15

Remove nut from temperature gauge. Insert temperature gauge through the opening on front of lid, tighten nut.

Step 16

Slide divider plate into groove in center of grill body

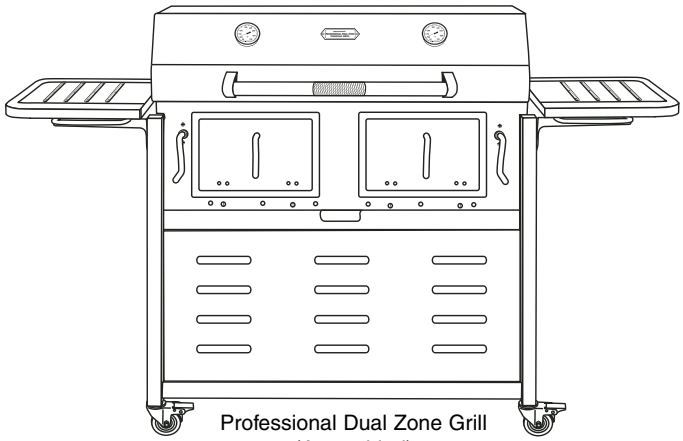
Step 17

Place cooking grills on lip of body.

Step 18

Slide charcoal ash tray into guides at bottom of grill body.

WARNING: DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.



Professional Dual Zone Grill
(Assembled)

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PREPARATION FOR USE & LIGHTING INSTRUCTIONS

⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.

Curing Your Grill

Prior to your first use of the Brinkmann Professional Dual Zone Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on your Brinkmann Professional Dual Zone Grill.

IMPORTANT: To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use. A cover for your Professional Dual Zone Grill may be ordered directly from Brinkmann by calling 1-800-468-5252.

Step 1

Lightly coat all interior surfaces of the Professional Dual Zone Grill including cooking grills with vegetable oil or vegetable oil spray. Do not coat charcoal grates or charcoal tray.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Professional Dual Zone Grill (see "Adding Charcoal/Wood During Cooking" section of this manual).

⚠ WARNING: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong, carefully place hot coals in center of each charcoal grate.

⚠ WARNING: DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of each charcoal grate.

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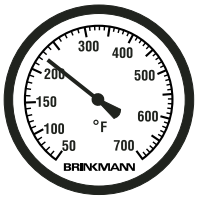
Step 3

Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

Step 4

With grill lid and doors open, stand back and carefully light charcoal through the doors. Allow to burn until covered with a light ash (approximately 20 minutes).



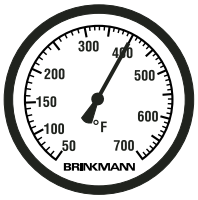
WARNING: Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

Step 5

With coals burning strong, close the lid and doors. Allow the temperature to reach 225° on both heat indicators. Maintain this temperature for 2 hours.

Step 6

Increase the temperature to 400° on the both indicators. This can be achieved by adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Keep the charcoal red hot for at least 30 minutes prior to the first cooking on this grill.



NOTE: It is important that the exterior of the grill is not scraped or rubbed during the curing process.

IMPORTANT: To protect your smoker from excessive rust, the unit must be cured periodically and covered at all times when not in use. A smoker cover can be ordered directly from Brinkmann by calling 1-800-468-5252.

YOUR BRINKMANN PROFESSIONAL DUAL ZONE GRILL IS NOW CURED AND READY FOR USE.

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OPERATING INSTRUCTIONS

⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.

Smoking

Step 1

Remove center divider first, then follow instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Professional Dual Zone Grill (see "Adding Charcoal/Wood During Cooking" section of this manual).

⚠ **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Carefully place 5 to 6 pounds of hot coals on left side charcoal grate.

⚠ **WARNING:** DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 5 to 6 pounds of charcoal on left side charcoal grate.

Step 2

Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

Step 3

With grill lid and doors open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid and doors.

⚠ **WARNING:** Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

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Step 4

With coals burning well, carefully add wood chunks using long cooking tongs (see "Flavoring Wood" and "Adding Charcoal/Wood During Cooking" sections of this manual.)

Step 5

Place cooking grills on grill support lips. Use charcoal grate adjuster crank to position charcoal grate to lowest level.

WARNING: Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.

Step 6

Place food on right side cooking grill and close lid and doors.

Step 7

The ideal smoking temperature is between 175°F and 250°F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

Step 8

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

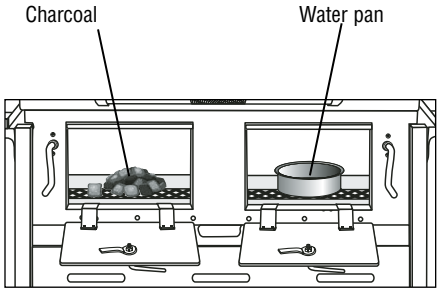
During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary.

Food closest to the charcoal will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Before starting a fire, place right side charcoal grate to lowest level. Use a flat bottom metal pan shallow enough to fit between charcoal grate and cooking grill as a water pan. Set the metal pan on charcoal grate under food and cooking grill. Fill with water or marinade until ⅔ full. **Build your fire on the opposite side of water pan.**

CAUTION: Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.

CAUTION: Charcoal grate must be set at lowest level. Never raise or lower charcoal grate when water smoking as hot water may splash onto coals creating a burst of hot steam and coals.



Lowest Charcoal Grate Level (Smoking)

water pan sold separately

Smoke Cooking Tips

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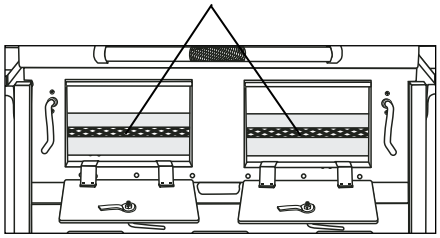
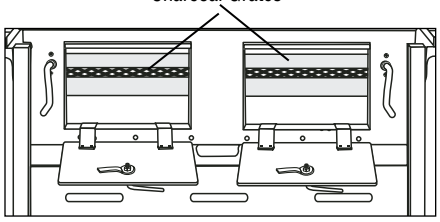
Grilling/Searing

Charcoal Grates



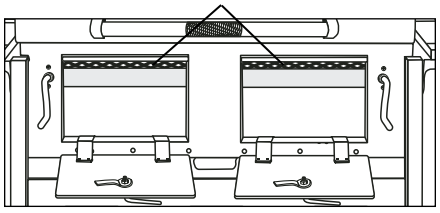
Low Charcoal Grates Level
(Grilling)

Charcoal Grates



Middle Charcoal Grates Level
(Grilling)

Charcoal Grates



High Charcoal Grates Level
(Searing)

Step 1

Lightly coat all interior surfaces of the Professional Dual Zone Grill including cooking grills with vegetable oil or vegetable oil spray. Do not coat charcoal grates or charcoal ash tray.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Professional Dual Zone Grill (see "Adding Charcoal/Wood During Cooking" section of this manual).

WARNING: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. When charcoal is burning strong, carefully place hot coals in center of each charcoal grate.

WARNING: DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. Place the charcoal in center of each charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid and doors open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

Step 4

With grill lid and doors open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

WARNING: Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid and doors (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

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Step 5

Place cooking grills on grill support lips. Use charcoal grate adjuster cranks to position charcoal grates to desired cooking level.

WARNING: Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.

Step 6

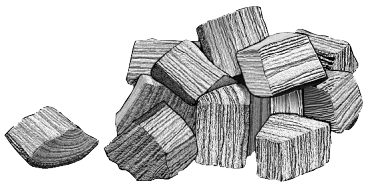
Place food on cooking grills and close grill lid. **Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

Step 7

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

Flavoring Wood

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.



Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Professional Dual Zone Grill is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

Regulating Heat

To increase heat, more wood and/or charcoal may be needed. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. DO NOT use resinous wood such as pine as it will produce an unpleasant taste.

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Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

Step 1

Stand back and carefully open grill lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, use charcoal grate adjuster cranks to place charcoal grates at the lowest level of cooking chamber. Open doors to allow access to charcoal grates.

Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grates, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

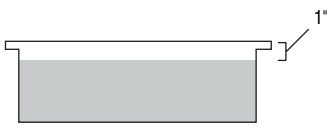
Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully return charcoal grates to desired cooking level. Ensure that no ashes, coals or embers which may have fallen from doors beneath the grill, as a fire could start. If necessary, completely wet beneath and around grill with water to extinguish any fallen ashes, coals or embers.

Step 5

Close the grill lid and doors. Allow food to continue cooking.

Adding Water During Cooking



Step 1

Check the water level in water pan if the complete cooking process will take longer than 3 hours. A low water level can be detected by listening for the sound of water simmering.

CAUTION: Charcoal grate must be set at lowest level. Never raise or lower charcoal grate when water smoking as hot water may splash onto coals creating a burst of hot steam and coals.

Step 2

Lift lid over food and water pan. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the water level in the pan.

Step 3

If water level is low, add water to water pan. Water may be added to the water pan by moving food aside on cooking grill and pouring water down through the cooking grill. Pour slowly to avoid splashing or over-filling.

Step 4

Carefully fill water pan with warm water or marinade to 1" below the rim. Do not overfill or allow water to overflow from water pan as hot water may splash onto coals creating a burst of hot steam and coals.

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Step 5

Place food back on the cooking grill.

Step 6

Close lid and allow food to continue cooking.

Adding Water During Cooking

AFTER-USE SAFETY

⚠ WARNING

- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store grill in a protected area away from children and pets.

Proper Care & Maintenance

- Cure your grill periodically throughout the year to protect against excessive rust.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use. A smoker cover may be ordered directly from Brinkmann by calling 1-800-468-5252.
- Wash cooking grills and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat grills with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal grates or charcoal ash tray.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

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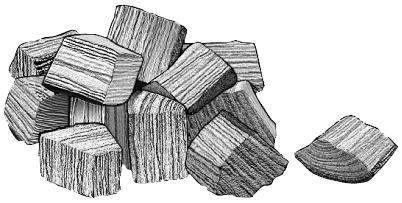
ACCESSORIES

The Art of Smoke Cooking Cookbook

Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking. Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.
Model 812-3327-0

Smoke'N Spice Seasoning

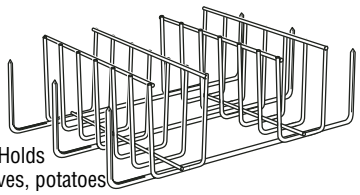
These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.
Model 812-3322-0



Hickory & Mesquite Smoking Wood

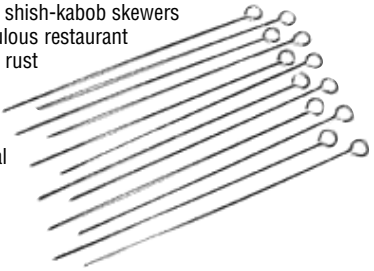
Select hickory or mesquite wood chunks greatly enhance the flavor of meat and vegetables when smoking or grilling. Can also be used as fuel instead of charcoal. Packaged in 10 lb. bag, these chunks work great with either charcoal, electric or LP gas smokers.
Model 812-3450-0 (Hickory)
Model 812-3440-0 (Mesquite)

Rib Rack



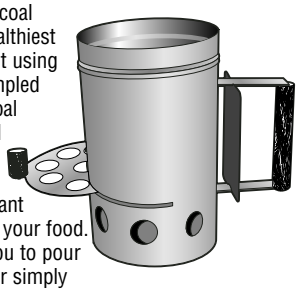
Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.
Model 600-0062-3

Professional Shish-Kabob Skewers



These heavy-duty, 18" shish-kabob skewers are extra-long for fabulous restaurant style kabobs. Made of rust resistant stainless steel to last for years. Ideal for use in our Smoke'N Pit horizontal smokers and grills.
Set of 12
812-2904-0

Deluxe Charcoal Starter



The Brinkmann Deluxe Charcoal Starter is the fastest and healthiest way to light charcoal without using lighter fluid. Just place crumpled newspaper under the charcoal starter, fill with charcoal and light. You'll have hot, glowing coals in about 15 minutes with no unpleasant fumes to affect the flavor of your food. Our unique design allows you to pour the hot coals from the top or simply slide the grate out and lift to release hot coals through the bottom of starter into your smoker or grill.
Model 812-4080-0

LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

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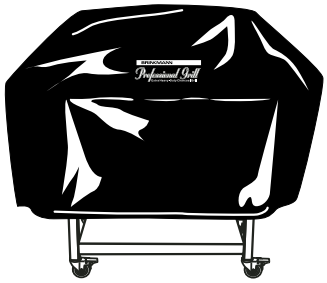
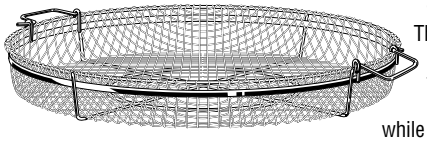
ACCESSORIES

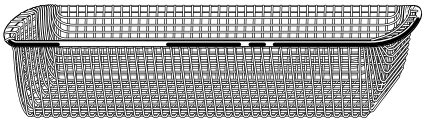


Professional Dual Zone Grill Smoker Cover
Our heavy-duty, durable vinyl cover with felt backing provides years of protection for Brinkmann Professional Dual Zone Grill. This top-of-the-line cover comes with closure strips at both ends to prevent cover from slipping or blowing off. Black.
Model 812-3214-0

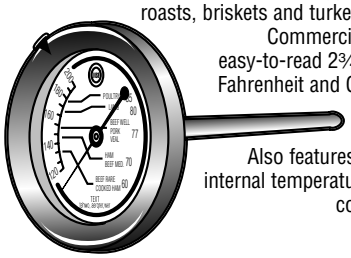


Smoker Basket
The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.
Model 400-0074-0

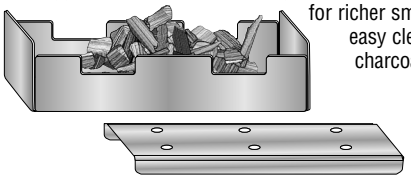
Meatloaf Basket
The unique basket weave prevents meatloaf from falling through the grill while allowing smoke, steam and heat to flow into the food. Also, provides a convenient method for lifting your meatloaf in and out of the smoker.
Model 400-0073-0



Commercial-Quality Meat Thermometer
An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat. Commercial-quality thermostat features an easy-to-read 2¾" dial with a 5½" stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures. Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.
Model 812-4100-0



Stainless Steel Wood Chip Smoking Box
Rugged stainless steel smoking box allows wood chips to burn longer for richer smoke flavor and provides easy cleanup of ashes. Ideal for charcoal, electric, gas smokers and grills.
Model 812-3311-0



LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

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Dallas, Texas 75244 U.S.A
www.brinkmann.net

1-YEAR LIMITED WARRANTY

For 1-year from date of purchase, The Brinkmann Corporation warrants the Professional Dual Zone Grill against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage/discoloration to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Professional Dual Zone Grill under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a **Return Authorization Number** and further instructions. **A receipt or proof of purchase will be required. The Brinkmann Corporation will not be responsible for any grills forwarded to us without prior authorization.**

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 1-YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE PROFESSIONAL DUAL ZONE GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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